

**METRIC**

**A-A-20297A**

**November 22, 2004**

**SUPERSEDING**

**A-A-20297**

**July 8, 1999**

## **COMMERCIAL ITEM DESCRIPTION**

### **SOUP, NOODLE, RAMEN, INSTANT**

**The U.S. Department of Agriculture (USDA) has authorized the use of this Commercial Item Description (CID).**

**1. SCOPE.** This CID covers instant ramen noodle soup, packed in commercially acceptable containers, suitable for use by Federal, State, local governments, and other interested parties; and as a component of operational rations.

#### **2. PURCHASER NOTES.**

##### **2.1 Purchasers *shall specify* the following:**

- Type(s), style(s), and flavor(s) of ramen noodle soup required (Sec. 3).
- When analytical requirements are different than specified (Sec. 6.1).
- When analytical requirements need to be verified (Sec. 6.2).
- Manufacturer's/distributor's certification (Sec. 9.2) or USDA certification (Sec. 9.3).

##### **2.2 Purchasers *may specify* the following:**

- Manufacturer's quality assurance (Sec. 9.1 with 9.1.1) or (Sec. 9.1 with 9.1.2).
- Packaging requirements other than commercial (Sec. 10).

**3. CLASSIFICATION.** The ramen noodle soup shall conform to the following list which shall be specified in the solicitation, contract, or purchase order.

#### **Types, styles, and flavors.**

**Type I** - Fried noodle

**Type II** - Noodles dehydrated by methods other than frying (i.e. baked, freeze-dried, air dried, microwave)

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**Style A** - Cup

**Style B** - Pouch

**Flavor 1** - Beef

**Flavor 2** - Chicken

**Flavor 3** - Pork

**Flavor 4** - Shrimp

**Flavor 5** - Oriental

**Flavor 6** - Creamy Chicken

**Flavor 7** - Chicken Mushroom

**Flavor 8** - Picante Beef

**Flavor 9** - Chicken Vegetable

**Flavor 10** - Cajun Chicken

**Flavor 11** - Other

#### **4. MANUFACTURER'S/DISTRIBUTOR'S NOTES. Manufacturer's/distributor's products *shall meet the requirements of the:***

- Salient characteristics (Sec. 5).
- Analytical requirements: *as specified by the purchaser* (Sec. 6).
- Manufacturer's/distributor's product assurance (Sec. 7).
- Regulatory requirements (Sec. 8).
- Quality assurance provisions: *as specified by the purchaser* (Sec. 9).
- Packaging requirements other than commercial: *as specified by the purchaser* (Sec. 10).

#### **5. SALIENT CHARACTERISTICS.**

**5.1 Processing.** The instant ramen noodle soup shall be processed in accordance with good manufacturing practices (21 CFR Part 110).

**5.2 Dehydrated product.** The dehydrated instant ramen noodle soup shall contain ramen noodles, dehydrated vegetables (Style A) and soup base appropriate for the particular flavor of soup.

**5.2.1 Style A, Cup.** The dry noodles, by weight, shall compose at least 86 percent of the contents of the cup. The instant ramen noodle soup may contain textured soy protein, textured soy flour, freeze-dried shrimp, dehydrated surimi (Pollack fish), or dehydrated meats (beef, pork, chicken). The dehydrated ingredients shall compose at least 2 percent by weight of the contents of the cup.

**5.2.2 Style B, Pouch.** The dry noodles, by weight, shall compose at least 90 percent of the contents of the pouch.

**5.2.3 Ramen noodles.** The ramen noodles shall contain enriched wheat flour, durum semolina flour and/or whole wheat flour. The ramen noodles may also contain partially hydrogenated vegetable or palm oil, salt, seasonings, sodium phosphates, potato starch, gums, or other ingredients.

**5.2.4 Dehydrated vegetables.** The ramen noodle soup may contain onions, corn, carrots, garlic, peas, red or green bell peppers, parsley and/or other vegetables.

**5.2.5 Soup base.** The soup base shall be free flowing and of a color typical of the flavor.

**5.3 Reconstituted product.** The dehydrated soup shall fully rehydrate according to the package directions. The reconstituted soup shall consist of lightly colored, slightly curly noodles in a clear to semi-opaque broth. The broth shall be free from lumps and undissolved particles. Vegetables in the Style A, Cup ramen noodle soup shall be bright in color. If present in Style A, the textured soy protein or textured soy flour shall be small meat-like pieces with an appearance appropriate to the flavor specified.

**5.3.1 Flavor and odor.** The reconstituted ramen noodle soup shall have no foreign flavors and odors such as, but not limited to: burnt, scorched, stale, sour, or rancid. The ramen noodle soup shall have a flavor typical to that specified. Flavor 5 - Oriental, shall possess a mild soy flavor.

**5.3.2 Texture.** The reconstituted ramen noodles shall be soft and elastic but not mushy. The vegetables shall be fully rehydrated and shall have a characteristic, slightly soft, tender texture. If present, the textured soy protein or textured soy flour shall have a tender meat-like texture.

**5.4 Foreign material.** All ingredients shall be clean, sound, wholesome, and free from glass, dirt, insect parts, and evidence of rodent or insect infestation.

## **6. ANALYTICAL REQUIREMENTS.**

**6.1 Analytical requirements.** Unless otherwise specified in the solicitation, contract, or purchase order, the analytical requirements for the ramen noodle soup shall be as follows:

**6.1.1 Moisture.** The moisture content of Type I ramen noodle soup shall not exceed 8.0 percent. The moisture content of Type II ramen noodle soup shall not exceed 14.5 percent.

**6.1.2 Fat.** The fat content of Type I ramen noodle soup shall not exceed 20.0 percent. The fat content of Type II ramen noodle soup shall not exceed 3.0 percent.

**6.1.3 Sodium.** The sodium content of the ramen noodle soup shall not exceed 1900 mg per 100 g (3.5 oz) of product.

**6.2 Product verification.** When USDA verification of analytical requirements is specified in

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the solicitation, contract, or purchase order, the following procedures will be followed.

**6.2.1 Sampling procedures.** USDA inspection service will select the number of product containers based on USDA inspection service sampling procedures and plans.

**6.2.2 Composite sample.** Analytical testing shall be performed on a composite sample. The composite sample shall be 227 g (8 oz) and prepared from subsamples drawn from randomly selected containers. The number of subsamples used to create the composite shall be based on USDA procedures, or the composite sample shall be prepared from a minimum of five randomly selected containers to yield a 227 g (8 oz) sample when composited. The composite sample shall be prepared according to the Official Methods of Analysis of the AOAC International, Method 926.06.

**6.3 Analytical testing.** When specified in the solicitation, contract, or purchase order, the analyses shall be made in accordance with the following methods from the Official Methods of Analysis of the AOAC International or as specified below:

<b><u>Test</u></b>	<b><u>Method</u></b>
Moisture	927.05
Fat	922.06
Sodium	40-71 <u>1</u> /

1/ American Association of Cereal Chemists.

**6.4 Test results.** The test results for moisture and fat shall be reported to the nearest 0.1 percent. The test results for sodium shall be reported to the nearest mg per 100 g. Any result not conforming to the finished product requirements shall be cause for rejection of the lot.

**7. MANUFACTURER'S/DISTRIBUTOR'S PRODUCT ASSURANCE.** The manufacturer/distributor shall certify that the ramen noodle soup provided shall meet the salient characteristics of this CID, conform to the their own specifications, standards, and quality assurance practices, and be the same ramen noodle soup offered for sale in the commercial market. The purchaser reserves the right to require proof of conformance.

**8. REGULATORY REQUIREMENTS.** The delivered ramen noodle soup shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of ramen noodle soup within the commercial marketplace. Delivered ramen noodle soup shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act, the Fair Packaging and Labeling Act, and regulations promulgated thereunder.

**9. QUALITY ASSURANCE PROVISIONS.** *Purchaser shall specify 9.2 or 9.3; purchaser*

may specify 9.1 with 9.1.1 or 9.1 with 9.1.2.

**9.1 Manufacturer's quality assurance.** When required in the solicitation, contract, or purchase order, the product manufacturer shall be required to provide evidence, by certificate, that the manufacturing plant has undertaken one of the following quality assurance measures within 12 months prior to providing a bid, or no later than 10 business days from the date of awarding of the contract. Failure to provide this documentation within the proper time frame may result in the contract being terminated for cause.

**9.1.1 Plant systems audit.** A plant systems audit (PSA) conducted by USDA, Agricultural Marketing Service (AMS), or another audit performed by a third party auditing service and is required within 12 months prior to the date of the awarding of the contract. *(An AMS PSA verifies the manufacturer's capability to produce products in a clean, sanitary environment in accordance with Title 21 Code of Federal Regulations Part 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food, and verifies that the manufacturer has in place an internal quality assurance program. The AMS PSA determines the manufacturer's ability to produce under this CID, if the products of interest are identified at the time of the PSA.)*

**9.1.2 Plant survey.** A plant survey conducted by USDA, AMS, or another survey performed by a third party auditing service and is required within 12 months prior to the date of the awarding of the contract. *(An AMS plant survey audit verifies that, at the time of the survey, the manufacturer produces products in a clean, sanitary environment in accordance with Title 21 Code of Federal Regulations Part 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.)*

**9.2 Manufacturer's/distributor's certification.** When required in the solicitation, contract, or purchase order, the manufacturer/distributor will certify that the finished ramen noodle soup distributed meets or exceeds the requirements of this CID.

**9.3 USDA certification.** When required in the solicitation, contract, or purchase order that product quality and acceptability or both be determined, the Processed Products Branch (PPB), Fruit and Vegetable Programs (FVP), AMS, USDA, shall be the certifying program. PPB inspectors shall certify the quality and acceptability of the ramen noodle soup in accordance with PPB procedures which include selecting random samples of the packaged ramen noodle soup, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official PPB score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, PPB inspectors will examine the ramen noodle soup for conformance to the United States Standards for Condition of Food Containers in effect on the date of the solicitation.

**10. PACKAGING.** Preservation, packaging, packing, labeling, and case marking shall be commercial unless otherwise specified in the solicitation, contract, or purchase order.

**11. USDA INSPECTION NOTES.** When Section 9.3 is specified in the solicitation, contract, or purchase order, USDA certification shall include evaluation of the quality and condition of samples of packaged ramen noodle soup, and compliance with requirements in the following areas:

- Salient characteristics (Sec. 5).
- Analytical requirements *when specified in the solicitation, contract, or purchase order* (Sec. 6.1). When USDA analytical testing is specified, PPB inspection personnel shall select samples and submit them to the USDA, Science and Technology Programs (S&TP) laboratory for analysis.
- Packaging requirements (Sec. 10 or as specified in the solicitation, contract, or purchase order).

**12. REFERENCE NOTES.**

**12.1 USDA certification contact.** For USDA certification, contact the **Branch Chief, PPB, FVP, AMS, USDA, STOP 0247, 1400 Independence Avenue, SW, Washington, DC 20250-0247** telephone (202) 720-4693, Fax (202) 690-1527, or via E-mail: [terry.bane@usda.gov](mailto:terry.bane@usda.gov).

**12.2 Analytical testing and technical information.** For USDA technical information on analytical testing, contact the **Branch Chief, Technical Service Branch, S&TP, AMS, USDA, STOP 0272, 1400 Independence Avenue, SW, Washington, DC 20250-0272**, telephone (202) 690-0621, or via E-mail: [anita.okrend@usda.gov](mailto:anita.okrend@usda.gov).

**12.3 Sources of documents.**

**12.3.1 Sources of information for nongovernmental document are as follows:**

Copies of the Official Methods of Analysis of the AOAC International may be obtained from: **AOAC International, 481 North Frederick Avenue, Suite 500, Gaithersburg, MD 20877**, telephone (301) 924-7077. Internet address: <http://www.aoac.org>.

Copies of the Approved Methods of the American Association of Cereal Chemists (AACC) may be obtained from: **AACC, 3340 Pilot Knob Road, St. Paul, MN 55121-2097**; telephone (651) 454-7250, via E-mail [aacc@scisoc.org](mailto:aacc@scisoc.org) or on the Internet at: [www.aaccnet.org](http://www.aaccnet.org).

**12.3.2 Sources of information for governmental documents are as follows:**

Applicable provisions of: the Fair Packaging and Labeling Act are contained in 16 CFR Parts 500 to 503, and the Federal Food, Drug, and Cosmetic Act are contained in 21 CFR Parts 1 to 199. These documents may be purchased from: **Superintendent of Documents, ATTN: New Orders, P.O. Box 371954, Pittsburgh, PA 15250-7954**. Credit card (MasterCard or Visa)

purchases may be made by calling the Superintendent of Documents (202) 512-1800 or on the Internet at: <http://gpoaccess.gov/nara/index.html>.

Copies of this CID and the United States Standards for Condition of Food Containers are available from: **Head, Food Quality Assurance Staff, FVP, AMS, USDA, STOP 0243, 1400 Independence Ave., SW, Washington, DC 20250-0243, telephone (202) 720- 9939, Fax (202) 690-0102, via E-mail: [FQAStaff@usda.gov](mailto:FQAStaff@usda.gov) or on the Internet at: <http://www.ams.usda.gov/fv/fvqual.htm>.**

Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: **Commander, Defense Supply Center Philadelphia, ATTN: DSCP-FTSL, 700 Robbins Avenue, Philadelphia, PA 19111-5092 or Fax (215) 737-2963, or via E-mail: [Sally.A.Gallagher@dla.mil](mailto:Sally.A.Gallagher@dla.mil).**

Military activities may obtain copies of this CID from: **Standardization Documents Order Desk, Document Automation and Production Service, 700 Robbins Avenue, Building 4D, Philadelphia, PA 19111-5094 or on the Internet at: <http://assist.daps.dla.mil/quicksearch/> or [www.dodssp.daps.mil](http://www.dodssp.daps.mil).**

#### **MILITARY INTERESTS:**

##### **Custodians**

Army - GL  
Navy - SA  
Air Force - 35

##### **Review Activities**

Army - MD, QM  
Navy - MC

#### **CIVIL AGENCY COORDINATING ACTIVITIES:**

DOJ - BOP  
HHS - NIH, IHS  
USDA - FV  
VA - OSS

#### **PREPARING ACTIVITY:**

DLA - SS  
(Project No. 8950-P117)

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